

Draft Rule Language

WAC 246-282-006

Vibrio Control Plan

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Process so far and moving forward

- ▶ Drafted based on ideas discussed in VpAC meetings
 - ▶ Met with two small groups:
 - Group 1: Adam James, Bill Dewey, Dan Wilson, Darrell Moudry, Kathleen Nesbit, Jason Ragan, Scott Grout, Steve Bloomfield
 - Group 2: Austin Docter, Dave Fyfe, Dave Steele, Ken Weigardt, Miranda Ries, Tom Bloomfield
 - ▶ Revised the draft language
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- ▶ Presenting to VpAC
 - ▶ Revise based on feedback
 - ▶ Continue to compile data and refine based on 2014 season

Read Proposed Draft Language

Definitions

- ▶ The following definitions apply to this subsection:
 - “Exposed intertidal harvest” means a process of collecting oysters and removing them from the beach while they are exposed
 - “Submerged intertidal harvest” means a two-part process of placing oysters into a conveyance while they are exposed and leaving the oysters on the beach to be submerged for a minimum of four hours before removing the oysters from the water.
 - “Subtidal harvest” means a process of removing oysters directly from the water while the oysters are submerged.

Risk Categorization

- ▶ Time of harvest to temperature and limitations to harvest are based on the risk categorization of each growing area. The department shall assign each growing area a risk category of 1, 2, 3, or 4 based on:
 - Reported confirmed *Vibrio parahaemolyticus*-associated illnesses implicating commercially-harvested oysters from the growing area; and
 - Expected *Vibrio* growth and likelihood of illness based on the Washington State Risk Assessment and reported oyster landings from the growing area.
- ▶ Risk categorization will be completed by the department annually. A list of all growing areas by risk categorization and any changes in growing area risk categories will be published by the department no later than February 1 preceding each year's control months.

More discussion at next meeting. Specifics to be detailed in the implementation plan.

Time to Temperature (subsection 8)

Risk Level	Time to Temperature				
	May	June	July	August	September
1	12 hours	10 hours	8 hours	8 hours	10 hours
2	10 hours	8 hours	6 hours	6 hours	8 hours
3	8 hours	6 hours	5 hours	5 hours	6 hours
4	6 hours	5 hours	4 hours	4 hours	5 hours

- ▶ Harvest times begin as follows:
 - Exposed intertidal time of harvest begins after the first oysters to be harvested are exposed to the air by the receding tide.
 - Submerged time of harvest begins after the first oysters harvested are exposed to the air and have been placed onto a conveyance, such as a barge or boat.
- ▶ Temperature is achieved when harvested oysters reach an internal oyster temperature of 50°F (10°C) and oysters are sufficiently iced or placed in a controlled environment with an ambient temperature of 45°F (7.2°C) or less to maintain an internal oyster tissue temperature of 50°F (10°C) or less.

Time to Temperature

- ▶ A validated time to temperature method may be allowed to meet the temperature requirements under this subsection based on a written request and inclusion as part of the harvest plan.
- ▶ If the required time of harvest to temperature period is not met, the harvester or dealer shall either:
 - Destroy the oysters; or
 - Remove all oysters from containers, disperse them within the original growing area or another approved growing area with a relay permit, and allow a minimum of fourteen days for purging before reharvesting.
 - Delivered to a certified shucker packer for shucking with a harvest tag labeling the oysters with “shucking only by a certified dealer”.
- ▶ If the required time of harvest to temperature period is not met, the harvester or dealer shall record the disposition of the oysters on the harvest record.

Harvest Limitations (subsection 9)

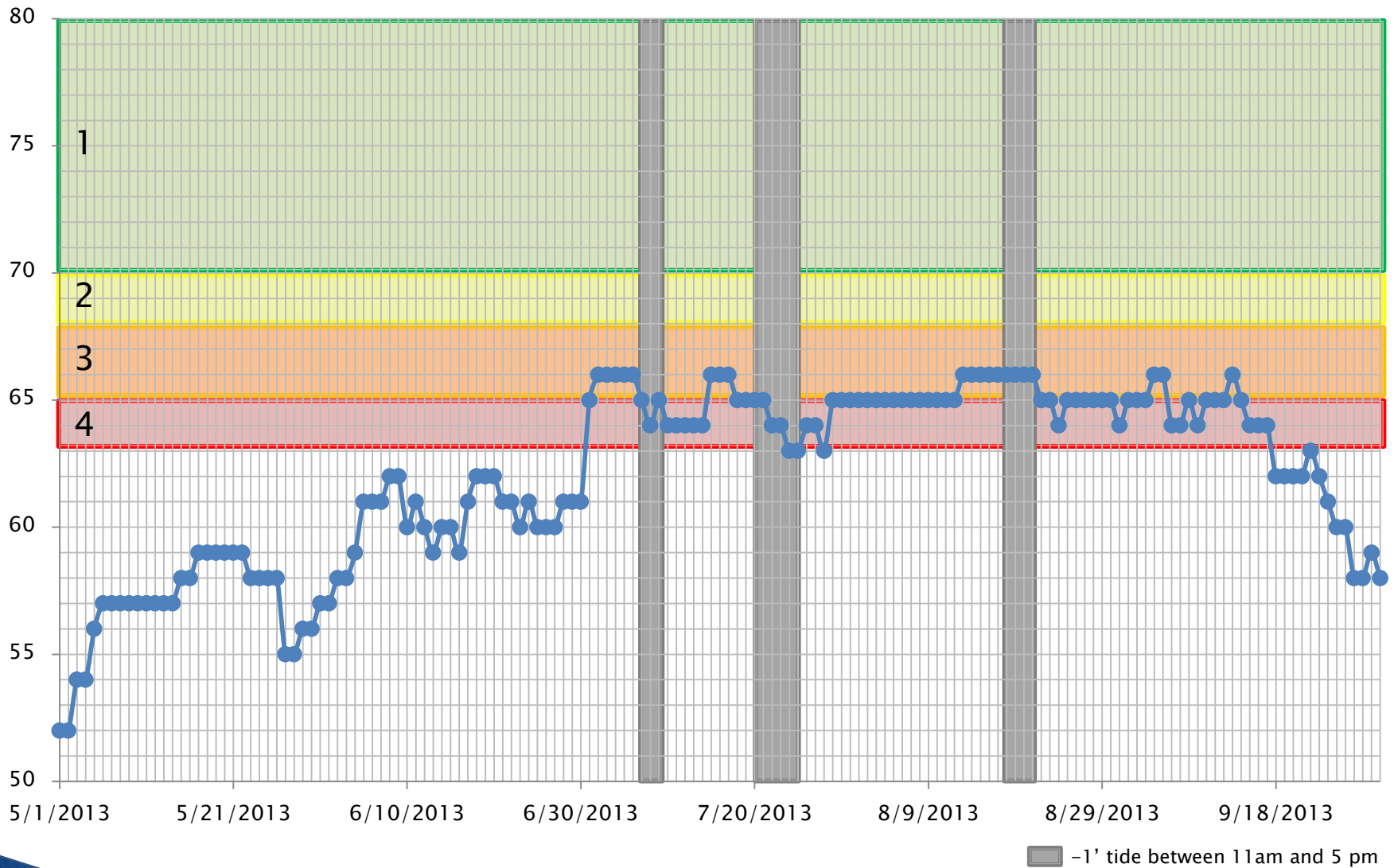
Risk Level	Harvest Limitations:		
	Intertidal Exposed	Intertidal Submerged	Subtidal
1	When tissue temperature $\geq 70^{\circ}\text{F}$ and/or ambient air temperature $\geq 90^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.	When water temperature $\geq 70^{\circ}\text{F}$ and/or ambient air temperature $\geq 90^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.	When water temperature $\geq 70^{\circ}\text{F}$ and/or ambient air temperature $\geq 90^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.
2	When tissue temperature $\geq 68^{\circ}\text{F}$ and/or ambient air temperature $\geq 85^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.	When water temperature $\geq 68^{\circ}\text{F}$ and/or ambient air temperature $\geq 85^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.	When water temperature $\geq 68^{\circ}\text{F}$ and/or ambient air temperature $\geq 85^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.
3	When tissue temperature $\geq 65^{\circ}\text{F}$ and/or ambient air temperature $\geq 80^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.	When water temperature $\geq 65^{\circ}\text{F}$ and/or ambient air temperature $\geq 80^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.	When water temperature $\geq 65^{\circ}\text{F}$ and/or ambient air temperature $\geq 80^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.
4	When tissue temperature $\geq 63^{\circ}\text{F}$ and/or ambient air temperature $\geq 75^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.	When water temperature $\geq 63^{\circ}\text{F}$ and/or ambient air temperature $\geq 75^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.	When water temperature $\geq 63^{\circ}\text{F}$ and/or ambient air temperature $\geq 75^{\circ}\text{F}$ harvest is prohibited and suspended for 48 hours.

Temperature Graphs

Days Closed in 2013 Due to Illnesses

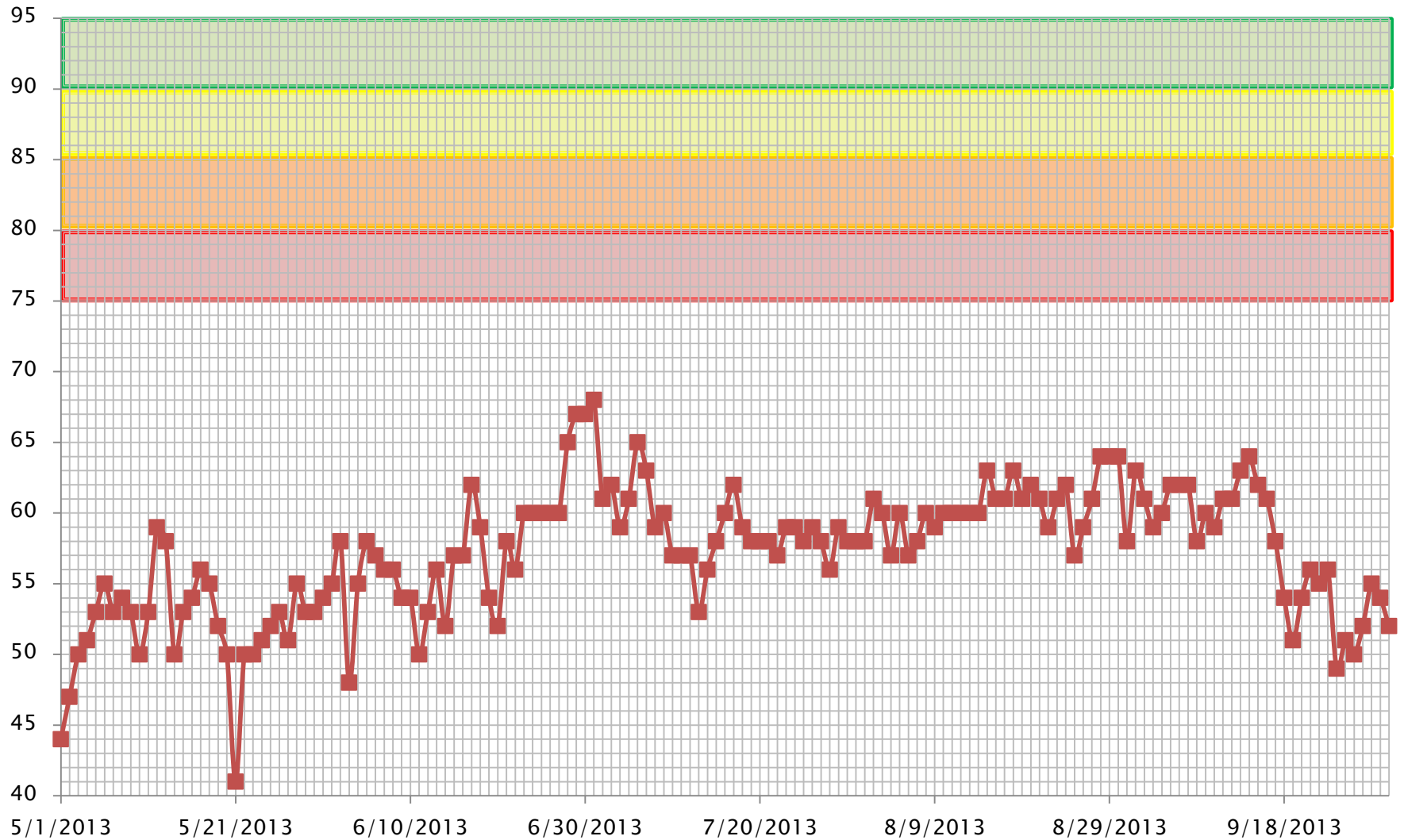
Growing Area	2013 Closures
Oakland Bay	61
Reach Island	50
Samish Bay	48
Totten Inlet	47
Pickering Passage	47
Hammersley Inlet	47
Burley Lagoon	14
Peale Passage	12
Dabob Bay	4

Oakland Bay – Water Temperature (2013)

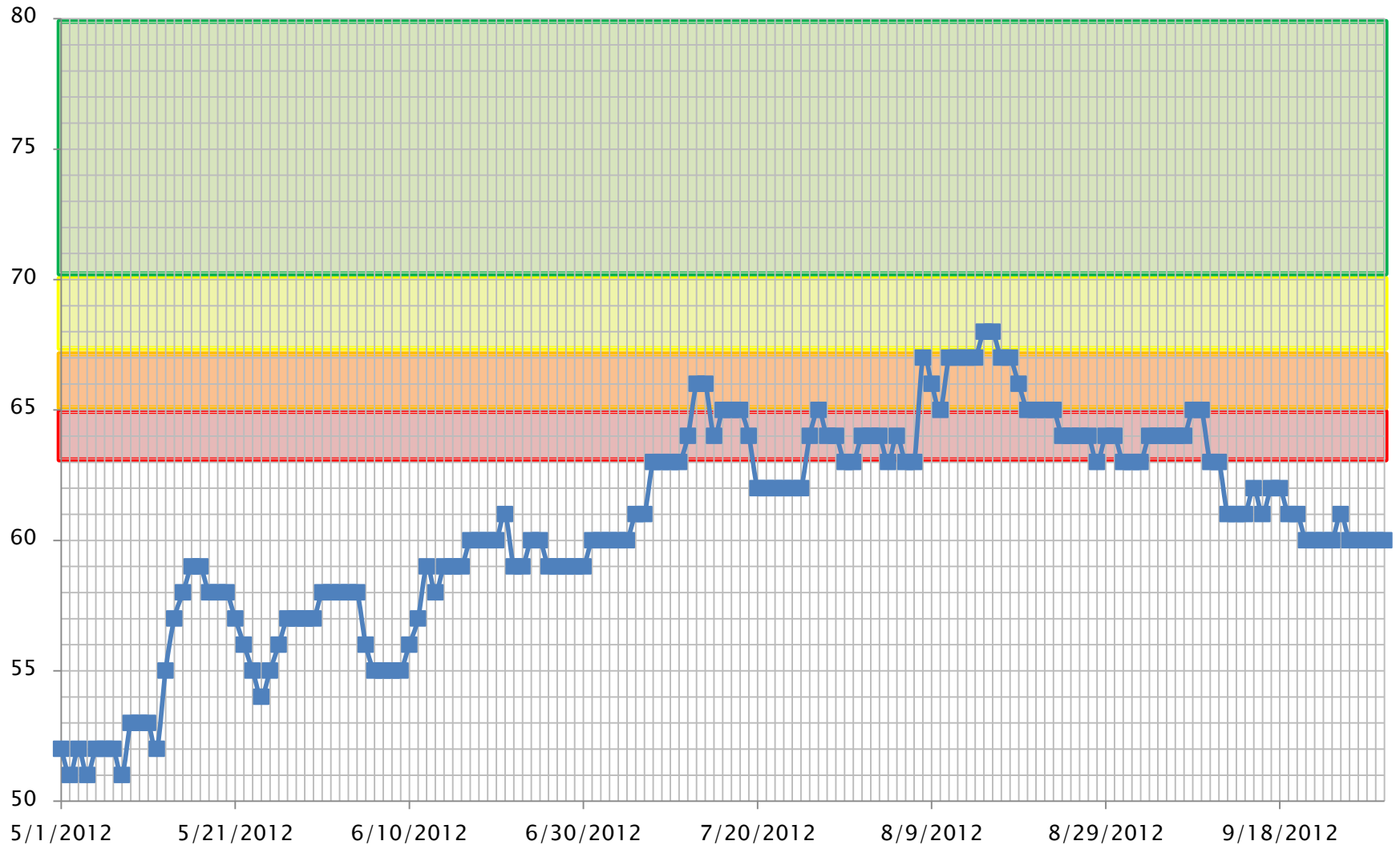


2013 Actual	Level 1	Level 2	Level 3	Level 4
61	0	0	70	78

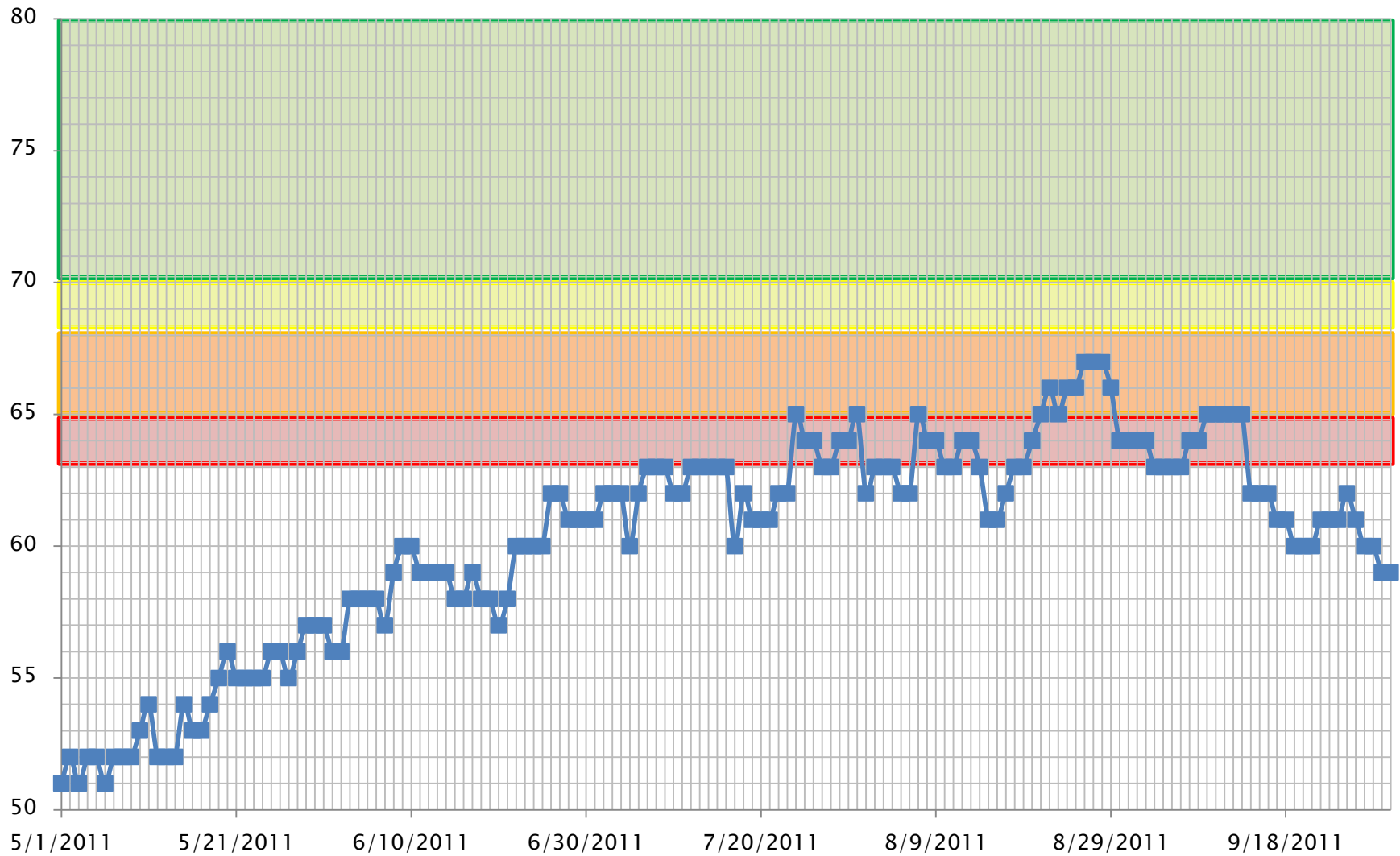
Oakland Bay – Air Temperature (2013)



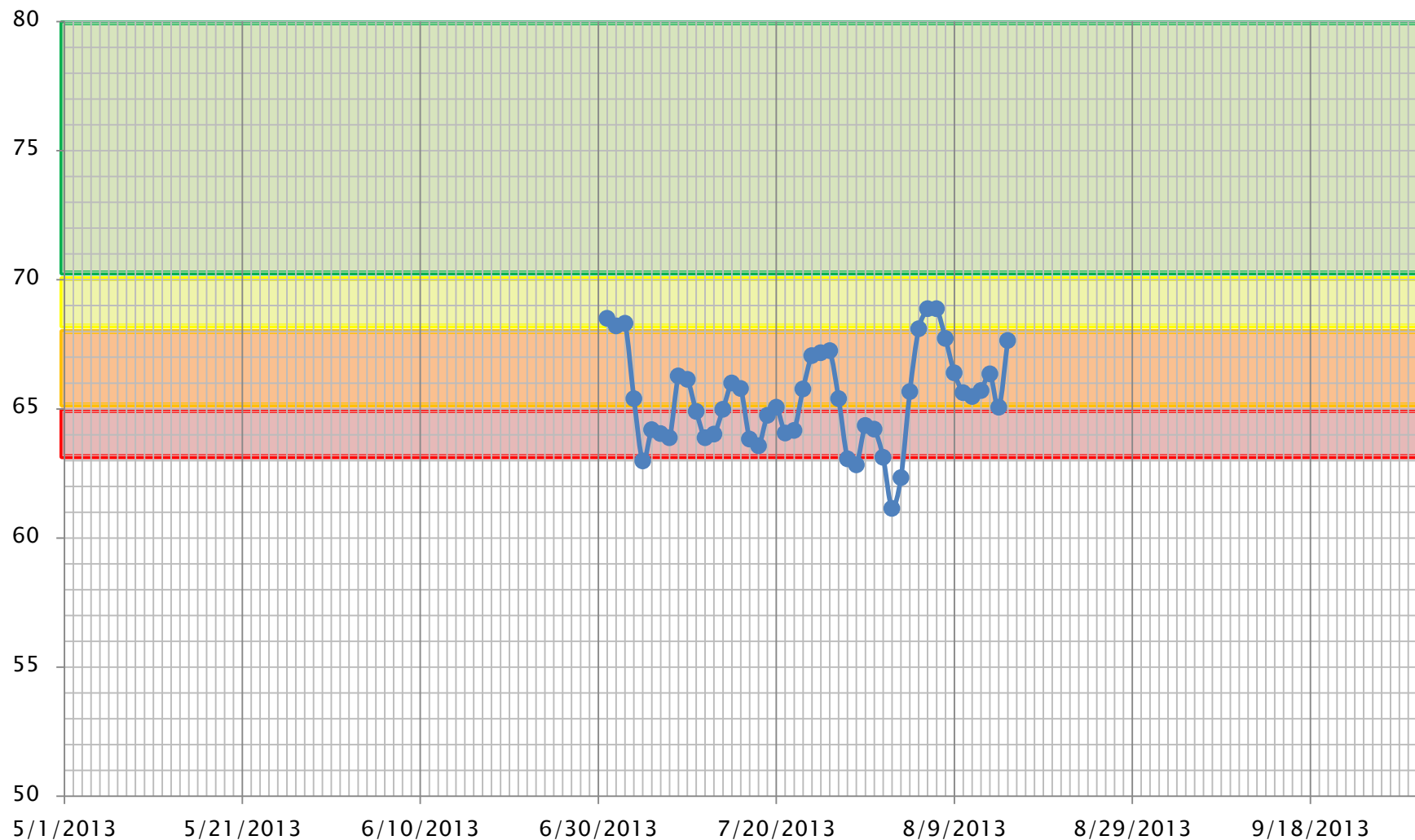
Oakland Bay – Water Temperature (2012)



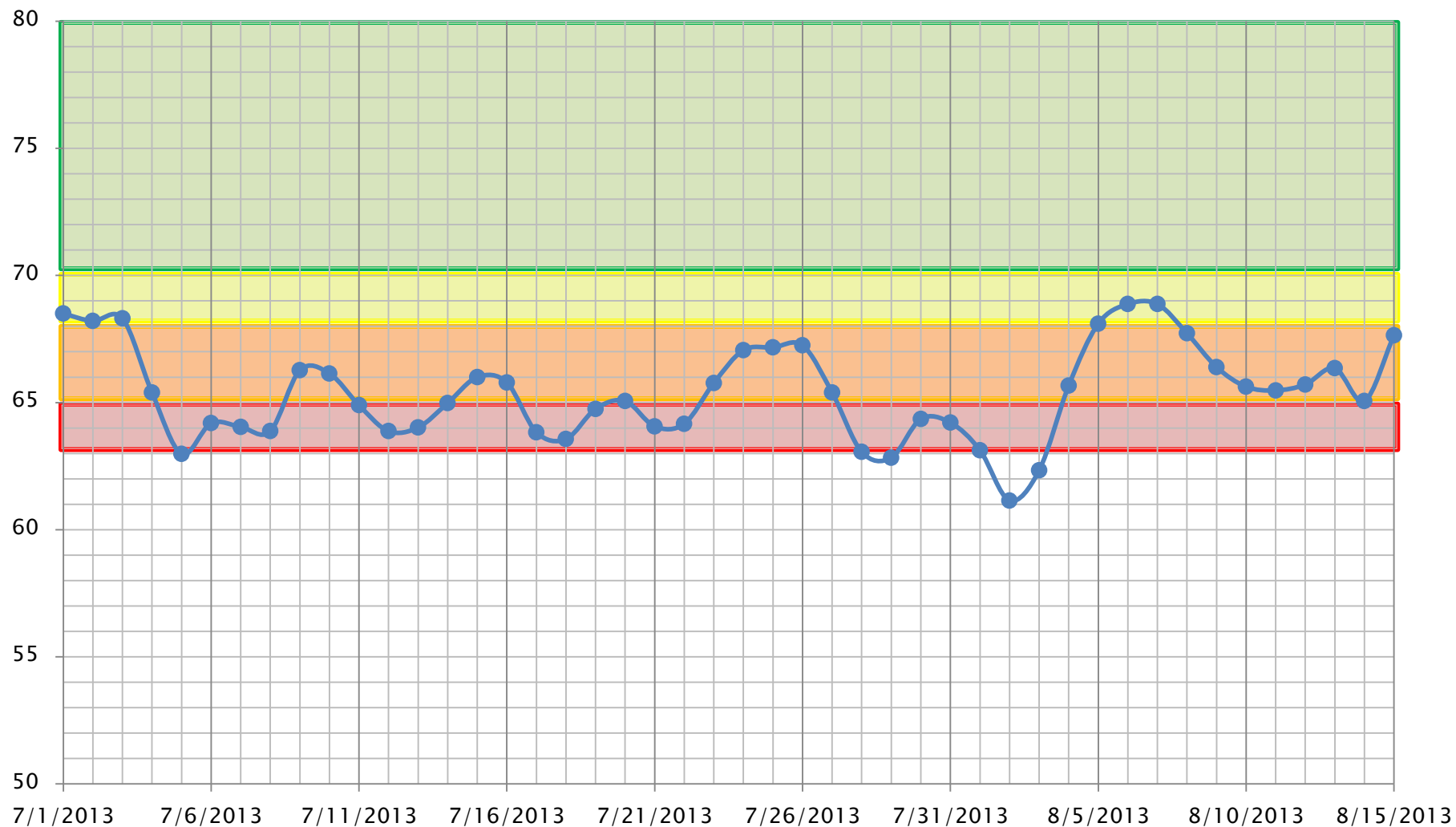
Oakland Bay – Water Temperature (2011)



Henderson Inlet – Water Temperature (2013)



Henderson Inlet – Water Temperature (2013)



Discussion